



## **FRESH RESCUE**

### Who We Are

- The Southern California Division of the Albertsons Companies operating under the Albertsons, Vons, Pavilions banners.
- 354 Stores in Southern California (South of Fresno to the border).
- 36,000 employees.

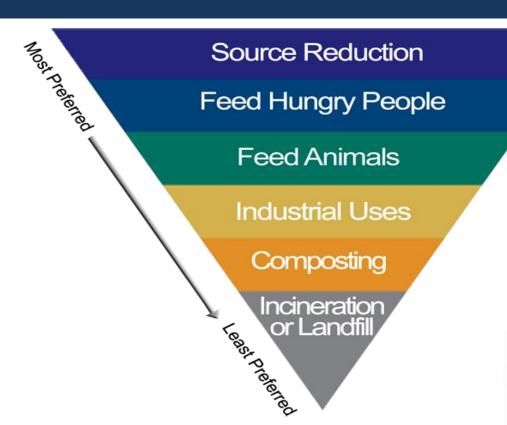
#### Overview

The Albertsons | Vons | Pavilions Fresh Rescue program demonstrates our company's commitment to sustainable business practices and hunger relief through the donation of food and grocery items to food banks and partner agencies.





# Food Recovery Hierarchy





### **Fresh Rescue Details**

- Participating Stores:
  - Every Southern California Store.
- Who benefits:
  - Major Food Bank Partners throughout Southern California.
- Program Benefits:
  - Providing a service to those in need.
  - Waste Reduction.
  - Environmental Impact- Reduces gases from landfill disposal.

### **Fresh Rescue Details**

- What can be donated:
  - Perishable food which has reached their best by/sell by date, meet the acceptable donation guidelines and are not eligible for reclamation or vendor credit.
  - Nonperishable and grocery items not eligible for reclamation or vendor credit.
- Part of a broader company program to reduce food waste through edible food donation, compost and animal feed.
- Beneficiaries are approved by the company and partner food bank to ensure food safety standards are met.

### How We Run the Program

- Store and donate the items in banana boxes and cardboard boxes.
- All store departments have designated coolers and freezers to keep food that will be donated.
- When the recipient arrives at the store, all departments bring their donations to the receiving area.



# Bakery

- Product must be in original packaging.
- Product must be labeled and dated.
- All perishable products must be kept under refrigeration or in the freezer until pulled for donation. The cold chain must be maintained.







#### Produce

- Acceptable: Culled fruits and vegetables, bagged salads and produce, Pre-packaged veggie or fruit trays (outside vendor), juices, dressings and salad toppings.
- This shows a typical example of bulk produce that has been removed from the sales floor.
- All is edible and can be donated.



### Meat/Seafood

- Meat (beef, poultry, pork,).
- Processed Pre-packaged Meats Packaged by Manufacturer.
- Fully cooked lunch meats, and hot dogs packaged by the manufacturer.
- Plastic Totes or cardboard boxes are used to freeze and store the product until it is picked up.
- Seafood: no fresh fish/seafood is to be donated due to quality issues.



## Deli/Food Service

- Pre-Packaged, Prepared Foods, Packaged by the Manufacturer.
  - Refrigerate (entrees, starches, side vegetables, chilled foods, home meal replacements).
- Processed Pre-packaged Meats Packaged by Manufacturer.
  - Freeze within 24 hours (fully cooked lunch meats, hot dogs and cheeses).



### **Dairy Donations**

- Dairy Liquid, Beverages
- Examples: milk, half & half, whipping cream, eggnog, non-dairy almond, coconut milk, yogurt, sour cream, cheese, butter, eggs, juice products.
- Stores follow markdown procedures before donating.
- Chill at 40° F or below.
- Freeze all Cheese items.



## Floral Department

- Food banks love these donations to brighten their kitchen or give to folks with the food.
- We give rather than compost when possible.



# Challenges for Food Recovery

- New program for some of our banners.
- Food safety requirements make program labor intensive.
- Employee training.
- Need to capture all affected departments and personnel in training.

  Albertsons

**ONS PAVILIONS** 

### Advantage Albertsons

- Large company with teams to support food donations and ability to audit for success.
- Easier to engage large organizations like Feeding America for support.
- Albertsons first grocer to donate food in 2004.
- Exciting program that helps our communities and engages our employees.



### Thank You!



